

# NATURALYS SYRAH

## IGP Pays d'Oc



Act for planet



### Winegrower's note

Driven by a life-long passion for the beautiful wine-growing landscapes of the South of France, Gérard Bertrand's Naturalys collection is a range of wines produced entirely from organic grapes.

The Naturalys range is above all a collection of premium wines, designed to ensure maximum pleasure while reflecting the distinctive character of the grape varieties and their terroir.



### Winemaker's note

The grapes are harvested by hand when they have reached their peak maturity, then de-stemmed and left to maceration in the traditional process for 10 to 15 days in temperature-controlled stainless-steel vats. This allows the distinctive Syrah flavours to shine through, with prominent red fruits and spices, framed by silky, delicate tannins. The malolactic fermentation and maturing processes are conducted in stainless steel vats, preserving the Syrah's fresh, fruity character.



### Tasting notes

The robe is deep with light purple reflections.

Generous nose of red fruits and spices.

The attack is supple and aromatic, in harmony with the notes revealed on the nose. An elegant palate is supported by high quality tannins where the fruit blends with notes of garrigue.

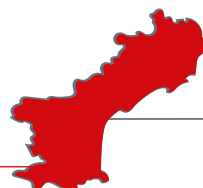
Best served at 18°C with grilled meats, spicy dishes, and blue cheese.



### Grape varieties

Syrah

Pays  
d'Oc



Narbonne

<https://en.gerard-bertrand.com/products/naturalys-syrah-rouge>



GÉRARD BERTRAND